

# Breville

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ABN 98 000 092 928

## Breville Customer Service Centre

### Australian Customers

- ✉ Breville Customer Service Centre  
Locked Bag 2000  
Botany NSW 2019  
AUSTRALIA
- ☎ Customer Service: 1300 139 798
- Fax (02) 9384 9601
- Email Customer Service askus@breville.com.au

### New Zealand Customers

- ✉ Breville Customer Service Centre  
Private Bag 94411  
Greenmount  
AUCKLAND, NEW ZEALAND
- ☎ Customer Service: 09 271 3980
- Fax 0800 288 513
- Email Customer Service askus@breville.com.au



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Due to continual improvements in design or otherwise,  
the product you purchase may differ slightly from  
the one illustrated in this booklet.



Model ESP6/8  
Issue 1/03

# Breville

# Cafe Roma

## Espresso/Cappuccino Machine



## INSTRUCTIONS FOR USE

Model ESP6/8

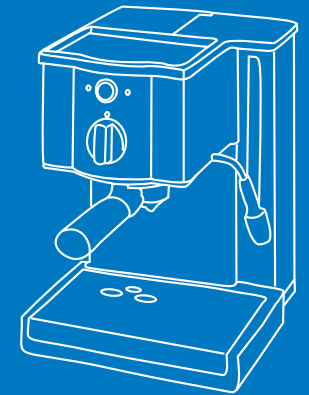
## CONTENTS

	Page
Breville Recommends Safety First	4
Know Your Breville Espresso/Cappuccino Machine	5
Operating Your Breville Espresso/Cappuccino Machine	6
Coffee Making Tips	10
Care and Cleaning	11
Trouble Shooting Chart	13
Drinks to Try	14
Authorised Breville Service Centres	15

Cafe Roma

# Congratulations

on your purchase of your new Breville  
Espresso/Cappuccino Machine



## BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

### READ THESE INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.

- This appliance is for household use only.
- Do not use this appliance for other than its intended use. Do not use outdoors.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not leave the appliance unattended when in use.
- Do not touch hot surfaces. Use handles.
- Always use the appliance on a dry, level surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Always switch the appliance to 'OFF', switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
- Regularly inspect the supply cord, plug and actual appliance for any damage.

If found damaged in any way, immediately cease use of the appliance and return the entire unit to your nearest authorised Breville Service Centre for examination, replacement or repair.

- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

### SPECIAL SAFETY INSTRUCTIONS

- Only use cold water in the water tank. Do not use any other liquid.
- Never use the machine without water in it.
- Ensure the filter holder is firmly secured when using the machine.
- Never remove the filter holder during the brewing operation as the machine is under pressure.

## KNOW YOUR BREVILLE ESPRESSO/CAPPUCCINO MACHINE



## OPERATING YOUR ESPRESSO/CAPPUCCINO MACHINE

### BEFORE USING YOUR ESPRESSO MACHINE

Wash the filter holder and the stainless filters in mild detergent and water. Rinse thoroughly.

### FILLING THE WATER TANK

- Ensure the Power switch and Selector Control are set to the 'OFF' position.
- Turn off at the power outlet and unplug the power cord.
- Lift up the water tank lid and remove the water tank. Fill with cold water to the maximum mark and replace in the machine, pressing down firmly so that the water valve opens. Close the water tank lid.



**NOTE!!**

- The water tank should be filled with fresh cold water before use
- Check water level before use and replace the water daily
- Do not use mineral or distilled water

### PRE-HEATING THE MACHINE

For optimal crema, it is recommended to carry out a complete brewing operation with water but without any coffee grinds before making your first coffee to ensure that the machine has been preheated.

- Make sure the selector control is in the 'OFF' position.
- Plug the power cord into a 230/240V electrical outlet, switch on and set the power switch to the 'ON' position.
- As soon as the orange 'heating' light turns off, set the selector control to the 'ESPRESSO' position and run a small amount of water through the brewing head for a few seconds without the filter holder in place.

### PRE-WARMING CUPS

For optimal coffee temperature, pre-warm the espresso cups by placing them on the cup warming plate.

## OPERATING cont'd

### PREPARING THE COFFEE

- Place the 1 or 2 cup filter into the filter holder and fill with espresso coffee (use the smaller filter for 1 cup and the larger filter for 2 cups).
- Use 1 level measure of espresso coffee for the 1 cup filter and 2 level measures for the 2 cup filter. It is important to use the correct amount of coffee as the filter perforations have been constructed for optimal pressure build up in the machine.



- Distribute the coffee evenly and press it lightly with the bottom of the measuring spoon (if there is too much coffee, the flow of water can become blocked).



- Clean any excess coffee from the rim of the filter holder to ensure a proper fit under the brew head.
- Place the filter retainer clip in the release position, by pulling the clip back towards your hand.



- Place the filter holder underneath the brew head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right.



## OPERATING cont'd

### BREWING COFFEE

- Make sure the selector control is in the 'OFF' position.
- Plug the power cord into a 230/240V electrical outlet, switch on and set the power switch to the 'ON' position.
- As soon as the orange 'heating' light turns off, the machine is heated up.
- Make sure the drip tray is in place.
- Place one or two pre-heated cups beneath the filter holder.
- Set the selector control to the 'Espresso' position.
- After a few seconds, aromatic coffee will begin to run through.
- When sufficient coffee has flowed into the cups, set the selector control to the 'OFF' position. This will stop the flow of coffee.
- If you do not need to use the steam function, set the power switch to the 'OFF' position, unplug the power cord and allow the machine to cool.
- Remove the filter holder from the brew head and using the filter retainer clip to secure the filter in the filter holder, turn the filter holder upside down to empty the used coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains). Rinse the filter and filter holder with water and allow to dry.



**THE METAL PARTS OF THE FILTER HOLDER MIGHT STILL BE VERY HOT. COOL DOWN THESE PARTS BY RUNNING UNDER COLD WATER. MAKE SURE YOU USE THE FILTER RETAINER CLIP WHEN DISCARDING THE COFFEE GROUNDS.**



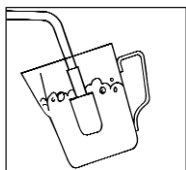
**NOTE!!**

**The machine remains ready for brewing and maintains a constant heating temperature as long as the Power switch is left in the 'ON' position. If the temperature should drop, the orange control light will illuminate and the heater will automatically heat up to the correct brewing temperature.**

### HOW TO FROTH MILK FOR A CAPPUCCINO OR LATTE

The Breville Café Roma comes complete with a frothing attachment for easier frothing of milk. The first step in making a cappuccino/latte is to make a short espresso (see "Brewing Coffee"). Then:

- Fill the stainless steel frothing jug  $\frac{1}{2}$  full with cold milk.
- As soon as the orange 'heating' light turns off, plunge the steam wand into jug of milk so that the main head of the froth enhancer is immersed into the milk.



## OPERATING cont'd

- Set the selector control to the 'STEAM' position.
- Gently move the frothing jug in a circular motion around the froth enhancer.
- When the milk has begun to increase in volume, immerse the froth enhancer deeper into the milk to further heat the milk.
- Place your hand on the bottom of the stainless frothing jug. When the jug becomes too hot to touch, set the selector control to the 'OFF' position to stop the steaming function before removing the jug. This will ensure that you don't burn the milk.
- Add the steamed milk to each cup of freshly brewed espresso coffee and spoon on the frothed milk in the following ratios:

**Cappuccino -  $\frac{1}{3}$  espresso,  $\frac{1}{2}$  steamed milk,  $\frac{1}{3}$  frothed milk**

**Latte -  $\frac{1}{3}$  espresso topped with steamed milk and about 10cm of frothed milk (traditionally served in a glass)**



**NOTE!!**

- **Always ensure that the frothing attachment has been firmly pushed onto the steam wand**
- **For best results use fresh cold milk (lite milk will froth easier)**
- **Always clean the steam wand and froth enhancer after every use (refer to care and cleaning)**
- **If brewing more coffee straight after using the steam function, set the selector control to the 'ESPRESSO' position to run a small amount of water through the brewing head for a few seconds without the filter holder in place. This will prepare the system for optimal brewing temperature**



**LIQUID SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTH ENHANCER, OTHERWISE IT WILL NOT FUNCTION. TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE STEAM NOZZLE ABOVE THE SURFACE OF THE MILK WHILE FROTHING. ENSURE THE SELECTOR CONTROL IS IN THE 'OFF' POSITION BEFORE REMOVING THE FROTHING JUG.**

## COFFEE MAKING TIPS

### TIPS ON MAKING THE PERFECT ESPRESSO

Don't just rely on your coffee maker to do all the work. Making a good cup of coffee is an art.

### WATER FLOW

If you're making an espresso, make sure the water flows through the coffee filter at the correct rate. If it's too slow, the coffee will be over-extracted - too dark and bitter, with a mottled and uneven crema on top. If it flows too quickly, the coffee will be under-extracted - the proper flavour won't have had time to develop. You can adjust the water flow by tamping (pressing down) the coffee firmly or by changing the grind of the coffee.

### THE COFFEE

Pre-ground coffee will only retain its flavour for 1 week, provided it is stored in an air tight container, in a cool, dark area. Whole coffee beans are recommended and should be ground just before use. Coffee beans stored in an airtight container will keep up to 1 month before they begin to lose their flavour. Do not store in a refrigerator freezer.

### THE GRIND

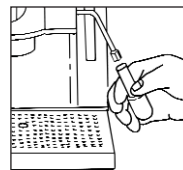
- If using pre-ground coffee, ensure you purchase an espresso grind for espresso/cappuccino machines.
- If grinding your own beans the coffee must be ground fine, but not too fine. It can effect the taste and the rate the water flows through it.
- If the grind is too fine, the water will not flow through the coffee even under pressure (this grind looks like powder and feels like flour when rubbed between fingers).
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavoured extraction.

## CARE AND CLEANING

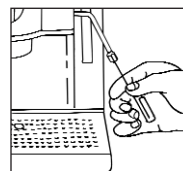
Before cleaning, ensure the Selector Control is in the 'OFF' position. Switch off at the power outlet, then unplug the power cord and allow the unit to cool.

### CLEANING THE STEAM WAND AND FROTH ENHANCER

- The steam wand and froth enhancer should always be cleaned after frothing milk.
- Remove the froth enhancer and rinse under warm tap water.



- Wipe the steam wand with a damp cloth.
- Briefly set the selector control to the 'STEAM' position to clear any remaining milk from the steam wand.
- If the steam wand becomes blocked, wait for the machine to cool before using a needle or paperclip to unblock the opening.



### CLEANING THE FILTERS, FILTER HOLDER AND BREWING HEAD

- Directly after use, remove used coffee grounds and rinse the stainless filters and filter holder under running water. Should the fine holes in the filters become blocked, then a normal dishwashing brush should be used (do not use a brush with metal bristles).
- The brewing head should be wiped with a damp cloth to remove any old espresso grounds.
- It is advisable to periodically run water through the unit with the filter in place but without any coffee to clean out any old coffee grounds.

### CLEANING THE HOUSING / CUP WARMING TRAY

- The outer housing can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can scratch the surfaces).



**DO NOT IMMERSE ANY PART OF YOUR BREVILLE ESPRESSO/CAPPUCCINO MACHINE IN WATER OR ANY OTHER LIQUID.**

## CARE AND CLEANING cont'd

### CLEANING THE DRIP TRAY

- The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the water level indicator is exposed indicating the drip tray is full.
- Remove the grid, steam baffle and water level indicator from the drip tray, wash all 4 parts with water and non-abrasive washing liquid before rinsing and drying.



NOTE!!

**Do not place any of the components in the dishwasher.**

### DECALCIFYING

After regular use, hard water can cause limestone build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (every 2-3 months) using a liquid decalcifying agent. Follow the instructions provided, or use the following as a guide:

#### Diluted solution (for softer water)

- 1 part decalcifying agent
- 2 parts cold tap water

#### Concentrated solution (for harder water)

- 1 part decalcifying agent
- 1 part cold tap water



**THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.**

### DECALCIFYING THE MACHINE

- Make sure the selector control is in the 'OFF' position and that the plug is disconnected from the power outlet.
- Remove the filter holder and pour in the decalcifying solution into the water tank.
- Plug the machine into the power outlet and turn on.
- Set power switch to the 'ON' position and the selector control to the 'OFF' position
- Place a large container under both the water outlet and the steam wand.
- As soon as the brewing temperature is reached the orange 'temperature' light will switch off. Set the selector control to the 'ESPRESSO' position and let half the decalcifying solution run through the brewing head.
- Turn the selector control to the 'STEAM' position and let the remaining solution run through the steam wand. When the solution has run through, set the selector control back to the 'OFF' position.
- After decalcifying, rinse the water tank thoroughly and re-fill with fresh cold water. To rinse the machine, run half the water through the brewing head and half through the steam wand.
- The machine is ready for use.



NOTE!!

- **The stainless steel filters should not come in contact with any decalcifying agents**
- **Do not use powdered decalcifying agents**

## TROUBLE SHOOTING CHART

PROBLEM	POSSIBLE CAUSES
<b>Coffee does not run through</b>	<ul style="list-style-type: none"> <li>* Machine is not turned on or plugged in</li> <li>* Water tank is empty</li> <li>* Selector control not in 'Espresso' position</li> <li>* Coffee grind is too fine</li> <li>* Too much coffee in the filter</li> <li>* The filter is blocked (see Care and Cleaning)</li> </ul>
<b>Coffee runs out too quickly</b>	<ul style="list-style-type: none"> <li>* Coffee grind is too coarse.</li> <li>* Not enough coffee in the filter</li> </ul>
<b>Coffee runs too slowly</b>	<ul style="list-style-type: none"> <li>* The water tank is empty or low</li> <li>* Coffee grind is too fine</li> <li>* Machine is blocked by scale build up (see Care and Cleaning)</li> </ul>
<b>Coffee runs out around the edge of the filter holder</b>	<ul style="list-style-type: none"> <li>* Filter holder is not inserted in the brew head properly</li> <li>* There are coffee grounds around the filter rim</li> <li>* Too much coffee in the filter</li> <li>* Coffee has been tamped too tightly</li> </ul>
<b>The machine is too loud</b>	<ul style="list-style-type: none"> <li>* Water tank is empty</li> <li>* Water tank is not securely in place</li> </ul>
<b>Coffee is too weak or watery</b>	<ul style="list-style-type: none"> <li>* Coffee grind is not fine enough (use coffee ground for espresso machines)</li> </ul>
<b>Coffee is too cold</b>	<ul style="list-style-type: none"> <li>* Machine not preheated</li> <li>* Cups not preheated</li> <li>* Milk not heated enough (if making a cappuccino or latte)</li> </ul>
<b>No crema</b>	<ul style="list-style-type: none"> <li>* Coffee is not tamped (pressed) firmly enough</li> <li>* Coffee grind is too coarse</li> <li>* Coffee is not fresh</li> </ul>
<b>No steam is generated</b>	<ul style="list-style-type: none"> <li>* Machine is not turned on</li> <li>* Water tank is empty</li> <li>* Selector control not in 'Steam' position</li> <li>* Steam wand is blocked (see Care and Cleaning)</li> </ul>
<b>Milk is not foamy after frothing</b>	<ul style="list-style-type: none"> <li>* Not enough steam</li> <li>* Milk is not fresh and cold</li> </ul>

## DRINKS TO TRY



### CAPPUCCINO

A cappuccino is very light and almost luke warm. This has one-third espresso, one-third milk and one-third foam. It is traditionally drunk before noon.



### ESPRESSO

Intense and aromatic, an espresso or short black as it's also known uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 35mm.



### CAFFE LATTÉ

Served in a glass, a caffe latté consists of one-third espresso, topped with steamed milk and about 10mm of foam.



### MACCHIATO

Traditionally served short, the macchiato is also poured as a long black with a dash of milk or a dollop of foam.



### LONG BLACK

A long black is generally served with a double shot of espresso.



### RISTRETTO

Meaning restricted, a ristretto is an extremely short espresso of approximately 15mm, distinguished by its intense flavour and aftertaste.

## AUTHORISED BREVILLE SERVICE CENTRES

For help on operating your Espresso/Cappuccino Machine or service inquiries, please call or email;

Australia phone: 1300 139 798  
email: askus@breville.com.au

New Zealand phone: 0800 273 845  
email: askus@breville.com.au

### NEW SOUTH WALES

ASHFIELD	Ashfield Appliance, 126 Parramatta Rd, 2131	02 9798 5590
CAMPBELLTOWN	Lead In Appliance Repair, 1/143 Queen St, 2560	02 4626 7053
MIRANDA	Maxwell Services, 109 Miranda Rd, 2228	02 9524 0308
NTH PARRAMATTA	O'Brien Electrical Appliance Servi7 Ferris St, 2151	02 9630 8288
PENRITH	Young Appliances, Shop 10, 98/112 Henry St, 2751	02 4732 3593
PENSHURST	Masis Electronics, 17 Penshurst St, 2222	02 9580 2288
REDFERN	Breville Shop, 180 Redfern St, 2016 (depot only)	02 9318 2370
ST IVES	Don House Electronics, 169 Mona Vale Rd, 2075	02 9449 7053
SYDNEY (depot only)	Electric Razor Centre, Shop 39 Gallery Level Imperial Arcade, 2000	02 9221 4202
ULTIMO	Breville Shop, 46 Wattle St, 2007 (depot only)	02 9660 8217
WOOLLAHRA	B.J. Appliance Repairs, 240 Oxford St, 2025	02 9389 7897
ALBURY	Mid-State Small Appl. Sales & Serv435 Dean St, 2640	02 6021 7410
BATHURST	Serv-U Appliance Centre, 107 George St, 2795	02 6331 1356
BATEMANS BAY	Bryans Appliance Service, Lot 42 Kylie Crescent, 2536	02 4472 4981
CARDIFF	Dadnj Electronics, 10 Nelson Rd, 2285	02 4956 6255
CESSNOCK	Coalfield Home Appliances, 150 Vincent St, 2325	02 4990 6757
DUBBO	Kay's Electrical Sales/Service, 12 Young St, 2830	02 6882 4183
GOSFORD	Gerrys Electrical Appliance, 225 Albany North St, 2250	02 4324 1499
GRAFTON	Repairs & Spares, 140 Fitzroy St, 2460	02 6642 1911
GRIFFITH	Lukes Appliance Service, 144 Banna Ave, 2680	02 6962 7611
INVERELL	Wilks Electrical, 126 Otho St, 2360	02 67221 1981
KIAMA	Lous Appliance Service, 2/66 Manning St, 2533	02 4232 3525
LISMORE	P.F. Thearle & Co, 105 Woodlark St, 2480	02 6621 4443
LISMORE	Lismore Appliance Repairs, 72 Keen St, 2480	02 6621 8432
MAYFIELD	E & L Appliance, 15/286 Maitland Rd, 2304	02 4967 5839
LAMBTON	New Lambton Electric Motors, 7 Norah Rd, 2299	02 4956 1855
NOWRA	Ewing Electrical, Cnr Plunkett St & Haigh Ave, 2541	02 4421 8412



## AUTHORISED BREVILLE SERVICE CENTRES cont'd

ORANGE	Orange Electrical Works, Factory 4, Barrett Court, 2800	02 6362 2733
PARKES	Wilson's Service Centre, 98 Clarinda St, 2870	02 6862 6261
PT MACQUARIE	Bellbowrie Appliance Service Centre Unit 24 Bellbowrie Park, 2444	02 6584 3838
SAWTELL	Reg Wooderson Appliances, 3/36 Hulberts Rd, 2452	02 6653 3581
STH TWEED HEADS	Twin Towns Appl. Repairs, 2A/18 Machinery Dr., 2486	07 5524 4304
TAMWORTH	Appliance Care, Shop 5 127 Bridge St, 2340	02 6765 2865
TAREE	Emerton's Home Appliance, 35 Manning St, 2430	02 6552 3444
WAGGA WAGGA	K J Warden & Co, 6 Edison Rd, 2650	02 6922 8600
WAGGA WAGGA	Millers Appliance, Kincaid St, 2650	02 6921 2628
WOLLONGONG	Illawarra Appliance Repairs, Shop 6, Slater Bldg, Burrelli & Church St, 2502	02 4226 4622
YASS	Peter O'Brien, 98 Comur St, 2582	02 6226 1555
<b>VICTORIA</b>		
ASHBURTON	J & T Electrical Appl Service, 254 High St, 3147	03 9885 1878
BOX HILL	Home Spares, 1029 Whitehorse Rd, 3128	03 9899 0587
FITZROY (depot only)	Breville, 427 Smith St, 3065	03 9417 7126
FOREST HILL	Mitcham Appliance Spares/Repairs 336 Springvale Rd, 3131	03 9878 2881
FRANKSTON (depot only)	Layzells Radio Electric 439 Nepean Hwy, 3199	03 9783 2366
HUNTING DALE (depot only)	Breville, 44 Stafford St, 3166	03 9543 8199
LILYDALE	Ozap Appliance Parts, U8/Protea Estate 91/99 Beresford Rd, 3140	03 9735 5366
MONTMORENCY	Swann's Small Appliance Repair, 25 Were St, 3094	03 9432 9800
WEST BRUNSWICK	J Kinnear Electrical Appliance Rep2 Grantham St, 3056	03 9387 9531
BAIRNSDALE	J.F. Porter, 132 Main St, 3875	03 5152 4540
BALLARAT	John Thomas & Co, 4 Dawson St, 3350	03 5331 3099
BENDIGO	Sumner Electrical, 66 Garsed St, 3550	03 5443 1977
COROROOKE	THC Service Centre, 575 Main Rd, 3254	03 5233 1400
DROUIN	Maurie & Barbara Collins TV Repairs, 8 Acacia St, 3818	03 5625 1828
ECHUCA	Roy Vincent, 174 Annesley St, 3564	03 5482 1966
GEELONG	Julian's Appliances, 78 Ryrrie St, 3220	03 5229 1971
LEONGATHA	Soundwave Electronics, 33 McCartin St, 3953	03 5662 3665
MILDURA	A G & J A Hartlett, 96A 8th St, 3500	03 5023 5661
MORWELL	Websters Appliance Service Centre Shop 2 Lot 5 Vestan Dr., 3840	03 5134 1387
NHILL	WL & RM Day, 40 Victoria St, 3418	03 5391 1021
REDCLIFFS	Begg & Vallance Electrical, 39 Jacaranda St, 3496	03 5024 1591
SHEPPARTON/MOOROOPNA	J & J Alford Appliance Service, 69 McLennan St, 3631	03 5825 3140

## AUTHORISED BREVILLE SERVICE CENTRES cont'd

SWAN HILL	Swan Hill Appliance Service, Beveridge St Drummond House, 3585	03 5032 3262
WANGARATTA	E & M Cirulis TV & Electrical Serv15A Muntz St, 3677	03 5721 5080
WARRACKNABEAL	Devries Electricals, 57 Scott St, 3393	03 5394 1122
WARRNAMBOOL	Western Electrical, 223 Lava St, 3280	03 5562 5060
WARRNAMBOOL	Leahy's Electrical Industries, 227 Kroit St, 3280	03 5562 4588
<b>QUEENSLAND</b>		
ALBION	Eddie's Appliance Repairs, 80 Lever St, 4010	07 3256 0090
MT. GRAVATT	Mr. Sparky, Garden City Shoppingtown 7 Logan Rd, 4122	07 3349 7607
NUNDAH	Nundah Small Appliances, 1217 Sandgate Rd, 4012	07 3266 1867
STRATHPINE	Stark's Appliance Service, 167 Gympie Rd, 4500	07 3205 1350
TOOWONG	Sparky's Small Appliance Electrical Repair, 40 High St	07 3871 2300
ATHERTON	McMahon's Retravision, 23 Mabel St, 4883	07 4091 1788
BUNDABERG	Digger Thiele, 37 Perry St, 4670	07 4152 1522
CAIRNS	Cairns Power Tools, Shop 1/19 Donaldson St, 4870	07 4031 2638
CHINCHILLA	Murray Purves Electrical, 99 Heeny St, 4413	07 4662 7705
GLADSTONE	Turnbulls Electricals, 172 Auckland St, 4680	07 4972 5369
GYMPIE	Ron McClintock Electrical, 62 Mt. Pleasant Rd, 4570	07 5482 7522
MACKAY	Appliance Spares & Repairs, 34 Gregory St, 4740	07 4951 1644
MAROOCHYDORE	Suncoast/Maroochy Appliance Service 11 Kayleigh Dr., 4558	07 5443 3644
MT. ISA	P.R. Electrical, 31 Arline St, 4825	07 4743 3354
NAMBOUR	Nambour Electrical Service, 60 Price St, 4560	07 5441 1677
NOOSA VILLE	Noosa Universal Electrix, 4 Venture Dr., 4566	07 5449 7133
PALM BEACH	Coastline Electrical Services Ltd 1092 Gold Coast Hwy, 4221	07 5525 0900
ROCKHAMPTON	Leender's Electrical, 13 Murray St, 4700	07 4927 2922
SOUTHPORT	Appliance World, 86 Minnie St, 4215	07 5532 7480
TOOWOOMBA	Weeks Electrica, 233 Ruthven St, 4350	07 4638 1033
TOOWOOMBA	Mercer & Luck, 49 Stephen St, 4350	07 4632 8155
TOWNSVILLE STH	Mac's Electrical, 51 Perkins St, 4810	07 4772 1519
URANGAN	Hervey Bay Home Appliance Repair, 90 Dayman St, 4655	07 4125 3975
WARWICK	Ensbey Electrical, 10 Bisley St, 4370	07 4661 7999
WEST END TOWNSVILLE	Robinson Appl. Service & Spares P/6 Morris St, 4810	07 4771 2131

## AUTHORISED BREVILLE SERVICE CENTRES cont'd

### A.C.T.

DICKSON	Premier Instruments, 7 Badham St, 2602	02 6249 1409
FYSHWICK	K J Warden Agencies, 24 Geelong St, 2609	02 6280 5736
SOUTH AUSTRALIA		
ADELAIDE	Adelaide Service Centre, 21 Twin St, 5000	08 8223 1094
MODBURY	Adelaide Service Centre, Shop 8 TeaTree Plus Shop Centre Main North East Rd, 5092	08 8396 6311
PARKHOLME	Adelaide Service Centre, 319 Oaklands Rd, 5043	08 8357 5800
WESTLAKES	Adelaide Service Centre, Shop 202 West Lakes Mall, West Lakes Boulevard, 5021	08 8353 0655
KINGSCOTE	Island Television Service, Commercial St, 5223	08 8553 2380
MT GAMBIER	Mouldens Home Appliance Centre, 35 Percy St, 5290	08 8725 1244
NARACOOORTE	Hillier Refrigeration, 35 Omerod St, 5271	08 8762 2030
PORT AUGUSTA	Ron Hewitt, 9 Willoughby St, 5700	08 8643 6297
WAIKERIE	P Z Electrical, 25 McCoy St, 5330	08 8541 3884

### WEST AUSTRALIA

PERTH	Swift Appliances, 74 Stirling St, 6000	08 9328 8233
ALBANY	Albany Electrical Services, 60A Chester Pass Rd, 6330	08 9841 5997
BOULDER	C H Jones Electrical, 14 Burt St, 6432	08 9093 2660
KARDINYA	Elements & Appliance Parts, 5/21 Weatherburn Way, 6163	08 9314 1022
MANDURAH	Multi Phase Electrical, 1/3 Thornborough St, 6210	08 9581 9900
MIDLAND	B & J L Woodcock, 4 Stafford St, 6056	08 9274 5122

### NORTHERN TERRITORY

WINNELLIE	Duke Electrical Service, 94 Winnellie Rd, 0820	08 8947 0027
TASMANIA		
BURNIE	The Appliance Clinic, 14 North Terrace, 7320	03 6431 6857
KINGSMEADOWS	K T Electronics, 1 Hobart Rd, 7249	03 6344 5665
HOBART	FJ Booth, 14 Patrick St 7001	03 6234 2277
NEW ZEALAND		
BREVILLE N.Z. LTD	Mono Place, Ellerslie, Auckland	09 525 3466
SPARE PARTS		0800 253 007

## NOTES

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